

WEST Search History

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DATE: Wednesday, July 14, 2004

Hide?	Set Name	Query	Hit Count
		<i>DB=PGPB,USPT,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=ADJ</i>	
<input type="checkbox"/>	L10	426/62 and KLUYVEROMYCES	44
<input type="checkbox"/>	L9	L6 and 426/\$.ccls. and KLUYVEROMYCES.clm.	17
<input type="checkbox"/>	L8	L6 and 426/\$.ccls. and KLUYVEROMYCES.ti.	0
<input type="checkbox"/>	L7	L6 and 426/\$.ccls.	17
<input type="checkbox"/>	L6	L4 and KLUYVEROMYCES.ti. or l4 and KLUYVEROMYCES.clm.	240
<input type="checkbox"/>	L5	KLUYVEROMYCES and (lactis or marxianus)	4183
<input type="checkbox"/>	L4	KLUYVEROMYCES near2 (lactis or marxianus)	1864
<input type="checkbox"/>	L3	KLUYVEROMYCES (w)(lactis or marxianus)	0
<input type="checkbox"/>	L2	KLUYVEROMYCES (w)(lactis or marxianus) AND (food\$ or drink\$)	0
<input type="checkbox"/>	L1	4251519 AND KLUYVEROMYCES	2

END OF SEARCH HISTORY

SEARCH STN 7/14/04

L1 29 FILE WPINDEX
QUE KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

SEA KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

0* FILE ADISINSIGHT
8 FILE AGRICOLA
2 FILE BIOBUSINESS
0* FILE BIOCOMMERCE
4 FILE BIOSIS
10 FILE BIOTECHABS
10 FILE BIOTECHDS
2 FILE BIOTECHNO
6 FILE CAPLUS
2 FILE DISSABS
0* FILE DRUGMONOG2
0* FILE IMSRESEARCH
1 FILE EMBASE
2 FILE ESBIODBASE
0* FILE FEDRIP
0* FILE FOREGE
1 FILE FROSTI
1 FILE FSTA
1 FILE IFIPAT
0* FILE IMSPRODUCT
1 FILE LIFESCI
1 FILE MEDLINE
1 FILE PASCAL
0* FILE PHAR
3 FILE SCISEARCH
1 FILE TOXCENTER
4 FILE WPIDS
4 FILE WPINDEX
L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

FILE 'BIOTECHDS, AGRICOLA, CAPLUS, BIOSIS, WPIDS, SCISEARCH, BIOBUSINESS,
BIOTECHNO, DISSABS, ESBIODBASE, EMBASE, FROSTI, FSTA, IFIPAT, LIFESCI,
MEDLINE, PASCAL, TOXCENTER' ENTERED AT 08:46:03 ON 14 JUL 2004

L3 51 S L2
L4 33 DUP REM L3 (18 DUPLICATES REMOVED)

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SDIs in Caplus
NEWS 6 May 27 Caplus super roles and document types searchable in REGISTRY
NEWS 7 Jun 22 STN Patent Forums to be held July 19-22, 2004
NEWS 8 Jun 28 Additional enzyme-catalyzed reactions added to CASREACT
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and WATER from CSA now available on STN(R)
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FILE 'HOME' ENTERED AT 08:39:20 ON 14 JUL 2004

=> INDEX BIOSCIENCE

FILE 'DRUGMONOG' ACCESS NOT AUTHORIZED

COST IN U.S. DOLLARS

SINCE FILE	TOTAL
ENTRY	SESSION
0.21	0.21

FULL ESTIMATED COST

INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, AQUASCI, BIOBUSINESS,
BIOCOMMERCE, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA, CANCERLIT,
CAPLUS, CEABA-VTB, CEN, CIN, CONFSCI, CROPB, CROPU, DISSABS, DDFB, DDFU,
DGENE, DRUGB, DRUGMONOG2, ...' ENTERED AT 08:39:32 ON 14 JUL 2004

70 FILES IN THE FILE LIST IN STNINDEX

Enter SET DETAIL ON to see search term postings or to view
search error messages that display as 0* with SET DETAIL OFF.

=> S KLUYVEROMYCES SAME (FOOD OR FOODS OR DRINK OR DRINKS)
MISSING OPERATOR 'SAME (FOOD'
The search profile that was entered contains terms or
nested terms that are not separated by a logical operator.

=> S KLUYVEROMYCES NEAR20 (FOOD OR FOODS OR DRINK OR DRINKS)
MISSING OPERATOR 'NEAR20 (FOOD'
The search profile that was entered contains terms or
nested terms that are not separated by a logical operator.

=> S KLUYVEROMYCES (SAME) (FOOD OR FOODS OR DRINK OR DRINKS)
MISSING OPERATOR 'VEROMYCES (SAME'
The search profile that was entered contains terms or
nested terms that are not separated by a logical operator.

=> S KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

23 FILE AGRICOLA
2 FILE AQUASCI
12 FILE BIOBUSINESS
2 FILE BIOCOMMERCE
62 FILE BIOSIS
106 FILE BIOTECHABS
106 FILE BIOTECHDS
22 FILE BIOTECHNO
65 FILE CABA
96 FILE CAPLUS
5 FILE CEABA-VTB
5 FILE CIN
7 FILE DISSABS
2 FILE DDFU
81 FILE DGENE

28 FILES SEARCHED...

2 FILE DRUGU
16 FILE EMBASE
15 FILE ESBIODBASE
2* FILE FEDRIP
6 FILE FOREGE
64 FILE FROSTI
101 FILE FSTA
7 FILE IFIPAT
3 FILE JICST-EPLUS
18 FILE LIFESCI
4 FILE MEDLINE
2 FILE NTIS

51 FILES SEARCHED...

20 FILE PASCAL
7 FILE PROMT
32 FILE SCISEARCH
17 FILE TOXCENTER
65 FILE USPATFULL
1 FILE USPAT2
29 FILE WPIDS
29 FILE WPINDEX

35 FILES HAVE ONE OR MORE ANSWERS, 70 FILES SEARCHED IN STNINDEX

L1 QUE KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

=> S KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)
0* FILE ADISINSIGHT
8 FILE AGRICOLA
2 FILE BIOBUSINESS

0* FILE BIOCOMMERCE
4 FILE BIOSIS
10 FILE BIOTECHABS
10 FILE BIOTECHDS
2 FILE BIOTECHNO
6 FILE CAPLUS
2 FILE DISSABS

25 FILES SEARCHED...

0* FILE DRUGMONOG2
0* FILE IMSRESEARCH
1 FILE EMBASE
2 FILE ESBIODBASE
0* FILE FEDRIP
0* FILE FOREGE
1 FILE FROSTI
1 FILE FSTA
1 FILE IFIPAT
0* FILE IMSPRODUCT
1 FILE LIFESCI
1 FILE MEDLINE

49 FILES SEARCHED...

1 FILE PASCAL
0* FILE PHAR
3 FILE SCISEARCH
1 FILE TOXCENTER
4 FILE WPIDS
4 FILE WPINDEX

20 FILES HAVE ONE OR MORE ANSWERS, 70 FILES SEARCHED IN STNINDEX

L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

=> FILE HITS

COST IN U.S. DOLLARS

SINCE FILE

TOTAL

ENTRY

SESSION

FULL ESTIMATED COST

6.27

6.48

FILE 'BIOTECHABS' ACCESS NOT AUTHORIZED

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=> S L2

L3 51 L2

=> DUP REM L3

PROCESSING COMPLETED FOR L3

L4 33 DUP REM L3 (18 DUPLICATES REMOVED)
 ANSWERS '1-10' FROM FILE BIOTECHDS
 ANSWERS '11-18' FROM FILE AGRICOLA
 ANSWERS '19-22' FROM FILE CAPLUS
 ANSWERS '23-24' FROM FILE BIOSIS
 ANSWERS '25-27' FROM FILE WPIDS
 ANSWERS '28-29' FROM FILE BIOBUSINESS
 ANSWERS '30-31' FROM FILE DISSABS
 ANSWER '32' FROM FILE FROSTI
 ANSWER '33' FROM FILE IFIPAT

=> D TI 1-33

L4 ANSWER 1 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Yeast culture medium;
 used for detection and measurement of **Kluyveromyces**
 marxianus **food** contamination

L4 ANSWER 2 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Screening of yeasts for the production of the aroma compound
 2-phenylethanol in a molasses-based medium;
 involving **Kluyveromyces** marxianus culture medium screening
 for use as a fragrance and **food-additive**

L4 ANSWER 3 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Making lactic acid by culturing Pichia having crabtree-negative phenotype

and having exogenous gene encoding lactate dehydrogenase in culture medium comprising glucose under aerobic conditions and anaerobic conditions;

with use of **Kluyveromyces** sp., *Pichia* sp. and *Hansenula* sp. culture medium optimization and lactate-dehydrogenase for use as a preservative and food-additive

- L4 ANSWER 4 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Non-conventional yeasts;
yeast, e.g. *Schwanniomyces occidentalis*, **Kluyveromyces** *lactis*, *Saccharomyces cerevisiae* characterization and applications, e.g. food, beverage, surfactant and ethanol preparation; a review
- L4 ANSWER 5 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI New polypeptides with antimicrobial activity useful as antibacterial or antifungal agents and food preservatives;
killer toxin-related protein production, purification and characterization from **Kluyveromyces** *lactis* for use as an antibiotic or fungicide for therapy or in the food industry
- L4 ANSWER 6 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of fructose-glucose syrup from inulin-containing material by hydrolysis with immobilized yeast cells;
Kluyveromyces *marxianus* immobilization and growth on Jerusalem artichoke, for use in the food industry
- L4 ANSWER 7 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI The influence of yeast on thermophilic composting of food waste;
food industry waste-disposal using *Bacillus* sp. and **Kluyveromyces** *marxianus*
- L4 ANSWER 8 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Method for protein stabilization in yeast peroxisome;
food-additive production by brazil nut 2S protein, protein-E or protein-ELE expression in *Saccharomyces cerevisiae* or **Kluyveromyces** *marxianus*
- L4 ANSWER 9 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI DNA sequence encoding arabinan-degrading enzyme derived from *Aspergillus*, *Dichotomitus*, *Corticium*, *Phytophthora*, *Rhodotorula*, *Penicillium*, using plasmid series pAGabfB3, plasmid series pIM900, plasmid series pIM950; expression in *Aspergillus*, *Trichoderma*, *Bacillus*, **Kluyveromyces** *lactis*, *Saccharomyces cerevisiae*; for use in food industry and paper industry
- L4 ANSWER 10 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI A high-performance membrane bioreactor for continuous fermentation of lactose to ethanol;
using **Kluyveromyces** *fragilis*; utilization of agricultural residues and food processing waste
- L4 ANSWER 11 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
TI Nutritional profile of food yeast **Kluyveromyces** *fragilis* biomass grown on whey. DUPLICATE 1
- L4 ANSWER 12 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
TI Yeast extract *Saccharomyces cerevisiae*, *Saccharomyces uvarum*, **Kluyveromyces** *fragilis*, *Candida utilis*, used as a food

additive. Industrial enzymology : the application of enzymes in industry / edited by T. Godfrey and J. Reichelt.

- L4 ANSWER 13 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
- TI The importance of residual aerobic fermentation in aerated medium for the production of yeast from glucidic substrates [**Kluyveromyces fragilis**, **food** yeasts].
- L4 ANSWER 14 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
- TI Utilizing yeast-whey proteins, to improve the nutritional value of snack **foods** Cottage cheese, **Kluyveromyces fragilis**.
- L4 ANSWER 15 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
- TI Frozen concentrated cultures of **Kluyveromyces fragilis** [used to produce a yeast-whey protein material to be used as a **food** supplement for humans and animals, by-products of Cottage cheese production]
- L4 ANSWER 16 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
- TI Stability and enzymatic properties of Beta-galactosidase from **Kluyveromyces fragilis** [yeast, **food** biochemistry]
- L4 ANSWER 17 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
- TI "Wheyfers": a high protein snack **food** made from yeast, **Kluyveromyces fragilis** [Whey, by-products of cheese production]
- L4 ANSWER 18 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
- TI **Food** value of ssngle-cell protien [Whey, yeast, **Kluyveromyces fragilis**]
Valor biologico de porteinias celulares
- L4 ANSWER 19 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 3
- TI Some biochemical changes during fermentation of **food** yeast **Kluyveromyces fragilis** in whey
- L4 ANSWER 20 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Direct **food** substances affirmed as generally recognized as safe; chymosin enzyme preparation derived from genetically modified **Kluyveromyces marxianus** (Hansen) Van Der Walt variety lactis (Dombrowski) Johannsen et Van Der Walt
- L4 ANSWER 21 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Direct **food** substances affirmed as generally recognized as safe; lactase enzyme preparation from **Kluyveromyces lactis**
- L4 ANSWER 22 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Preparation and properties of **Kluyveromyces lactis**

β -galactosidase and its application in food industry

- L4 ANSWER 23 OF 33 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
DUPLICATE 4
TI Influence of some nitrogenous sources on the production of food
yeast **Kluyveromyces fragilis**.
- L4 ANSWER 24 OF 33 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI PURIFICATION OF **FOOD** GRADE PECTINASE FROM **KLUYVEROMYCES**
-MARXIANUS.
- L4 ANSWER 25 OF 33 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Microbial preparation of liquid composition containing gamma-lactone -
comprises culturing **Kluyveromyces** microorganism(s) in
nitrogen-containing medium under aerobic conditions, used in **foods**
and perfumes.
- L4 ANSWER 26 OF 33 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Palmitoleic acid preparation - by culture of **Kluyveromyces**
polysporus, useful as antitumour pharmaceuticals, **foods**,
cosmetics, etc..
- L4 ANSWER 27 OF 33 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI A fermented **drink** and method of production from wheat germ-juice -
comprising fermentation with **kluyveromyces** lactis or lactic acid
bacterium and ethyl alcohol.
- L4 ANSWER 28 OF 33 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Beta-Galactosidase from **Kluyveromyces** lactis immobilized on to
thiolsulfinate-thiolsulfonate supports for lactose hydrolysis in milk and
dairy by-products. RESEARCH ARTICLE; **KLUYVEROMYCES** LACTIS;
CONTAMINANT; FUNGUS; ENZYMOLOGY; **FOODS**; DAIRY BY-PRODUCTS;
LACTOSE; HYDROLYSIS; MILK; **FOOD** CONTAMINATION;
BETA-GALACTOSIDASE; EC 3.2.1.23; THIOLSULFINATE.THIOLSULFONATE SUPPORTS;
FOOD INDUSTRY
- L4 ANSWER 29 OF 33 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Direct **food** substances affirmed as generally recognized as safe;
chymosin enzyme preparation derived from genetically modified
Kluyveromyces marxianus (Hansen) Van Der Walt variety lactis
(Dombrowski) Johannsen et Van Der Walt.
- L4 ANSWER 30 OF 33 DISSABS COPYRIGHT (C) 2004 ProQuest Information and
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TI GROWTH, METABOLIC AND ULTRASTRUCTURAL PROPERTIES OF **FOOD**
SPOILAGE YEASTS CULTURED UNDER DIFFERENT ENVIRONMENTAL CONDITIONS
(DEBARYOMYCES HANSENII, YARROWIA LIPOLYTICA, **KLUYVEROMYCES**
MARXIANUS, ZYGOSACCHAROMYCES, KLOECKERA APICULATA, SACCHAROMYCES
CEREVISIAE, PICHIA MEMBRANAEFACIENS)
- L4 ANSWER 31 OF 33 DISSABS COPYRIGHT (C) 2004 ProQuest Information and
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TI ENZYME PRODUCTION BY A LACTOSE-FERMENTING YEAST FROM **FOOD**
PROCESSING WASTES (**KLUYVEROMYCES** MARXIANUS)
- L4 ANSWER 32 OF 33 FROSTI COPYRIGHT 2004 LFRA on STN
TI Process for obtaining and using a culture medium in order to detect
differentially and to number **Kluyveromyces marxianus**
food contaminants.
- L4 ANSWER 33 OF 33 IFIPAT COPYRIGHT 2004 IFI on STN
TI METHOD OF MANUFACTURING A HIGH PROTEIN SNACK **FOOD**; INOCULATING
WHEY WITH **KLUYVEROMYCES**; INCUBATION; HEATING TO PRECIPITATE
PROTEIN; DRYING; MIXING WITH EGG WHITES, SALT, LEAVENING AGENT, FILLER;
SHAPING; FRYING; MICROWAVE COOKING

=> D HIS

(FILE 'HOME' ENTERED AT 08:39:20 ON 14 JUL 2004)

INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, AQUASCI,
BIOBUSINESS, BIOCOMMERCE, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA,
CANCERLIT, CAPLUS, CEABA-VTB, CEN, CIN, CONFSCI, CROPB, CROPU, DISSABS,
DDFB, DDFU, DGENE, DRUGB, DRUGMONOG2, ...' ENTERED AT 08:39:32 ON 14 JUL
2004

SEA KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

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2 FILE AQUASCI
12 FILE BIOBUSINESS
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106 FILE BIOTECHABS
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22 FILE BIOTECHNO
65 FILE CABA
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32 FILE SCISEARCH
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65 FILE USPATFULL
1 FILE USPAT2
29 FILE WPIDS
29 FILE WPINDEX

L1

QUE KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

SEA KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

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6 FILE CAPLUS
2 FILE DISSABS
0* FILE DRUGMONOG2
0* FILE IMSRESEARCH
1 FILE EMBASE

2 FILE ES BIOBASE
 0* FILE FEDRIP
 0* FILE FOREGE
 1 FILE FROSTI
 1 FILE FSTA
 1 FILE IFIPAT
 0* FILE IMSPRODUCT
 1 FILE LIFESCI
 1 FILE MEDLINE
 1 FILE PASCAL
 0* FILE PHAR
 3 FILE SCISEARCH
 1 FILE TOXCENTER
 4 FILE WPIDS
 4 FILE WPINDEX

L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

FILE 'BIOTECHDS, AGRICOLA, CAPLUS, BIOSIS, WPIDS, SCISEARCH, BIOBUSINESS,
 BIOTECHNO, DISSABS, ES BIOBASE, EMBASE, FROSTI, FSTA, IFIPAT, LIFESCI,
 MEDLINE, PASCAL, TOXCENTER' ENTERED AT 08:46:03 ON 14 JUL 2004

L3 51 S L2

L4 33 DUP REM L3 (18 DUPLICATES REMOVED)

=> S KLUYVEROMYCES (W) (LACTIS OR MARXIANUS) (S) (FOOD OR FOODS OR DRINK OR DRINKS)
 AND PD<=20000719

'20000719' NOT A VALID FIELD CODE

3 FILES SEARCHED...

4 FILES SEARCHED...

<-----User Break----->

D HIS

SEARCH ENDED BY USER

5 FILES SEARCHED...

SEARCH ENDED BY USER

=> D HIS

(FILE 'HOME' ENTERED AT 08:39:20 ON 14 JUL 2004)

INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, AQUASCI,
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 SEA KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

0* FILE ADISINSIGHT
 8 FILE AGRICOLA
 2 FILE BIOBUSINESS
 0* FILE BIOCOMMERCE
 4 FILE BIOSIS
 10 FILE BIOTECHABS
 10 FILE BIOTECHDS
 2 FILE BIOTECHNO
 6 FILE CAPLUS
 2 FILE DISSABS
 0* FILE DRUGMONOG2
 0* FILE IMSRESEARCH
 1 FILE EMBASE
 2 FILE ESBIODBASE
 0* FILE FEDRIP
 0* FILE FOREGE
 1 FILE FROSTI
 1 FILE FSTA
 1 FILE IFIPAT
 0* FILE IMSPRODUCT
 1 FILE LIFESCI
 1 FILE MEDLINE
 1 FILE PASCAL
 0* FILE PHAR
 3 FILE SCISEARCH
 1 FILE TOXCENTER
 4 FILE WPIDS
 4 FILE WPINDEX

L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

 FILE 'BIOTECHDS, AGRICOLA, CAPLUS, BIOSIS, WPIDS, SCISEARCH, BIOBUSINESS,
 BIOTECHNO, DISSABS, ESBIODBASE, EMBASE, FROSTI, FSTA, IFIPAT, LIFESCI,
 MEDLINE, PASCAL, TOXCENTER' ENTERED AT 08:46:03 ON 14 JUL 2004

L3 51 S L2

L4 33 DUP REM L3 (18 DUPLICATES REMOVED)

=> S KLUYVEROMYCES (W) (LACTIS OR MARXIANUS) (S) (FOOD OR FOODS OR DRINK OR DRINKS)
 17 FILES SEARCHED...

L5 360 KLUYVEROMYCES (W) (LACTIS OR MARXIANUS) (S) (FOOD OR FOODS OR
 DRINK OR DRINKS)

=> DUP REM
ENTER L# LIST OR (END):.

=> DUP REM L5
PROCESSING COMPLETED FOR L5

L6 238 DUP REM L5 (122 DUPLICATES REMOVED)
 ANSWERS '1-57' FROM FILE BIOTECHDS
 ANSWERS '58-68' FROM FILE AGRICOLA
 ANSWERS '69-115' FROM FILE CAPLUS
 ANSWERS '116-142' FROM FILE BIOSIS
 ANSWERS '143-148' FROM FILE WPIDS
 ANSWERS '149-158' FROM FILE SCISEARCH
 ANSWERS '159-165' FROM FILE BIOBUSINESS
 ANSWERS '166-170' FROM FILE DISSABS
 ANSWERS '171-199' FROM FILE FROSTI
 ANSWERS '200-232' FROM FILE FSTA
 ANSWERS '233-235' FROM FILE IFIPAT
 ANSWERS '236-237' FROM FILE LIFESCI
 ANSWER '238' FROM FILE TOXCENTER

=> D TI 1-238

L6 ANSWER 1 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI NMR conformation of an alkali-insoluble glucan from *Kluyveromyces*
 marxianus cultivated on a lactose-based medium;
 polysaccharide production and characterization via fungus culture
 useful for food and pharmaceutical industry

L6 ANSWER 2 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Enzymatic hydrolysis of lactose, useful for treating lactose intolerance,
 comprises administration of a composition comprising two active lactases,
 with optimum pH ranges as found in the stomach and intestine;
 using fungus or bacterium lactase for sugar-intolerance therapy

L6 ANSWER 3 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI High-temperature alcoholic fermentation of whey using *Kluyveromyces*
 marxianus IMB3 yeast immobilized on delignified cellulosic material;
 immobilized fungus lactose fermentation useful for alcohol beverage
 production

L6 ANSWER 4 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Bio-absorption filter for retaining harmful compounds, such as tar or
 benzo(alpha)pyrene, comprises a mixture of activated carbon and
 dehydrated yeasts cells used in fermentation of foods and alcohol
 beverages;
 tar, acetaldehyde, acrolein, benzene, hydrogen cyanide, pyridine,
 nicotine removal from e.g. *Saccharomyces cerevisiae*, *Kluyveromyces*
 marxianus, *Candida pseudotropicalis*, *Yarrowia lipolytica*, *Pichia*
 jadinii fermentation

L6 ANSWER 5 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI New polypeptides with antimicrobial activity useful as antibacterial or
 antifungal agents and food preservatives;
 killer toxin-related protein production, purification and
 characterization from *Kluyveromyces lactis* for use
 as an antibiotic or fungicide for therapy or in the food
 industry

L6 ANSWER 6 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Yeast culture medium;
 used for detection and measurement of *Kluyveromyces*
 marxianus food contamination

L6 ANSWER 7 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Microbial preparation of liquid composition containing gamma-lactone;

gamma-decalactone flavor production by *Kluyveromyces lactis*,
Kluyveromyces aestuarii, *Kluyveromyces bulgaricus* or *Kluyveromyces wickerhamii*

- L6 ANSWER 8 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of ethanol at 45 deg on starch-containing media by mixed
cultures of thermotolerant, ethanol-producing *Kluyveromyces marxianus*
IMB3;
and the thermophilic filamentous fungus *Talaromyces emersonii*
CBS814.70, using a starch-containing medium supplemented with amylase
- L6 ANSWER 9 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI *Kluyveromyces marxianus*: a potential source of diacetyl-reductase;
potential application for the removal of diacetyl from beer and for
diacetyl determination in food
- L6 ANSWER 10 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Purification and characterization of diacetyl-reductase from
Kluyveromyces marxianus;
enzyme production for application in the food industry
- L6 ANSWER 11 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI On the safety of *Kluyveromyces lactis* - a review;
for recombinant protein production
- L6 ANSWER 12 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Food-grade vector to transform food-grade host cell;
containing e.g. alpha-galactosidase gene to allow transformant
selection, e.g. on raffinose
- L6 ANSWER 13 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Purification of food grade pectinase from *K. marxianus*;
Kluyveromyces marxianus polygalacturonase enzyme purification,
characterization; ethanol and single cell protein by-product
(conference paper)
- L6 ANSWER 14 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Endopolygalacturonase production from *Kluyveromyces marxianus*. I.
Resolution, purification, and partial characterization of the enzyme;
polygalacturonase production, purification and characterization
- L6 ANSWER 15 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI A process for the regeneration of aluminum alginate-immobilized microbial
body inclusion;
by treatment in a cross-linking liquor containing a N-source and the
calcium salt of an inorganic or organic acid
- L6 ANSWER 16 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Making a selected organic product e.g. lactic acid, useful as
preservatives or additives in food, pharmaceutical or cosmetic products,
comprises providing and culturing a microorganism exhibiting a
crabtree-negative phenotype;
vector-mediated gene transfer and expression in host cell for strain
improvement and C-acid preparation
- L6 ANSWER 17 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Detecting a eukaryotic species in a sample, useful in food production,
industrial processing or human and animal health, by using probes derived
from the intergenic region of pairs of divergently transcribed histone
genes;
for use in disease diagnosis
- L6 ANSWER 18 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Vegetable-processing composition for killing or inhibiting growth of
spoilage or pathogenic microorganisms in fermented foods e.g. vegetables,

comprises fermentation microorganisms and killer yeasts;
lactic acid preparation fermentation by yeast or bacterium
fermentation and biological control agent evaluation

- L6 ANSWER 19 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Novel nitrilase polypeptide, useful for making (R)- or
(S)-ethyl-4-cyano-3-hydroxybutyric acid or (R)- or (S)-mandelic acid or
(S)- or (R)-phenyl lactic acid derivative and for producing
pharmaceutical composition, and food additive;
vector-mediated recombinant protein gene transfer and expression in
host cell for use in pharmaceutical and food industry and peptidomics
- L6 ANSWER 20 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Screening of yeasts for the production of the aroma compound
2-phenylethanol in a molasses-based medium;
involving **Kluyveromyces marxianus** culture medium
screening for use as a fragrance and food-additive
- L6 ANSWER 21 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Lactose enzymatic hydrolyzing composition for treating or controlling
symptoms of lactose intolerance in humans, comprises two active lactase
having different optimum pH ranges;
bacterium or fungus enzyme for lactose hydrolysis for use in disease
therapy
- L6 ANSWER 22 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Non-conventional yeasts;
yeast, e.g. *Schwanniomyces occidentalis*, **Kluyveromyces**
lactis, *Saccharomyces cerevisiae* characterization and
applications, e.g. food, beverage, surfactant and ethanol
preparation; a review
- L6 ANSWER 23 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Novel process for the preparation of hydroxy fatty acid useful in the
production of delta-lactone at a reduced cost;
Pediococcus pentosaceus, *Bifidobacterium bifidum*, *Kluyveromyces* sp.,
Zygosaccharomyces sp., *Pichia jadinii* or *Saccharomyces cerevisiae*
- L6 ANSWER 24 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Immobilization system of *Kluyveromyces marxianus* cells in barium alginate
for inulin hydrolysis;
inulinase-catalyzed reaction for fructose sweetener, food-additive and
pharmaceutical manufacture
- L6 ANSWER 25 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of yeast biomass useful as ingredients for dough rising and as
a source of heterologous proteins or peptides, involves cultivation of
yeast culture comprising functionally deleted hexokinase-2 gene;
involving *Saccharomyces cerevisiae*, *Kluyveromyces lactis* and
Kluyveromyces marxianus
- L6 ANSWER 26 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Yeast strain transformed with lactic-dehydrogenase gene;
Kluyveromyces lactis transformed with cattle recombinant
lactate-dehydrogenase used to produce lactic acid
- L6 ANSWER 27 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Expression of a catalytic domain of a *Neocallimastix frontalis*
endoxylanase gene (xyn3) in *Kluyveromyces lactis* and *Penicillium*
roqueforti;
vector plasmid pKLUX3A-mediated gene transfer and expression in yeast,
used in the food, feedstuff and paper industry
- L6 ANSWER 28 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Recombinant lactoferrin;

vector-mediated gene transfer and expression in yeast e.g. *Aspergillus* spp., used as food-additive, feed-additive, antibiotic or virucide, etc.

- L6 ANSWER 29 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Preparation of polysaccharides, especially glucans and mannans by
alcoholic fermentation;
mannan and glucan polysaccharide production by *Saccharomyces* or
Kluyveromyces sp. fermentation
- L6 ANSWER 30 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of fructose-glucose syrup from inulin-containing material by
hydrolysis with immobilized yeast cells;
Kluyveromyces marxianus immobilization and growth
on Jerusalem artichoke, for use in the **food** industry
- L6 ANSWER 31 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Oligosaccharides extracted from cell walls of *Kluyveromyces marxianus*
grown on whey;
for use as a food-additive
- L6 ANSWER 32 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI The influence of yeast on thermophilic composting of food waste;
food industry waste-disposal using *Bacillus* sp. and
Kluyveromyces marxianus
- L6 ANSWER 33 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Readily soluble extract of Myricaceae plant, having high antioxidant
effect;
antioxidant production from *Myrica rubra* or *Myrica gale* extract by
transgalactosylation using beta-galactosidase
- L6 ANSWER 34 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Enzyme with aminopeptidase activity;
gene cloning and expression for use in protein hydrolyzate bitterness
removal, baking, brewing, etc.
- L6 ANSWER 35 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Optimum conditions for the isolation of *Kluyveromyces marxianus* mutants;
nitrosoguanidine and UV irradiation mutagenesis, and auxotrophic
mutant transformation for the development of a host-vector system
using *his3* as an auxotrophic marker
- L6 ANSWER 36 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Isolation and characterization of mutants as an approach to a
transformation system in *Kluyveromyces marxianus*;
mutagenesis and histidine auxotroph selection
- L6 ANSWER 37 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Effects of cultivation conditions on the production of heterologous
alpha-galactosidase by *Kluyveromyces lactis*;
using urea as a N-source in shake flask and chemostat cultivation; use
in food and pharmaceutical applications
- L6 ANSWER 38 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Optimum conditions for the isolation of *Kluyveromyces marxianus* mutants;
Saccharomyces cerevisiae *HIS3* gene cloning and plasmid *pKRHIS*
expression in *K. marxianus* (conference abstract)
- L6 ANSWER 39 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Method for protein stabilization in yeast peroxisome;
food-additive production by brazil nut 2S protein, protein-E
or protein-ELE expression in *Saccharomyces cerevisiae* or
Kluyveromyces marxianus

L6 ANSWER 40 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Whole glucan particles for food products;
 purification from e.g. *Saccharomyces cerevisiae*, *Pichia rhodanensis*,
Torulopsis bovina, *Candida cloacae*, etc.; beta-1,3-bond alteration
 using laminarinase, acid or recombinant method

L6 ANSWER 41 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI New strong transcriptional promoter from *Kluyveromyces lactis*;
 plasmid vector or DNA cassette for e.g. human serum albumin gene
 cloning and expression in yeast

L6 ANSWER 42 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI DNA sequence encoding arabinan-degrading enzyme derived from *Aspergillus*,
Dichotomitus, *Corticium*, *Phytophthora*, *Rhodotorula*, *Penicillium*, using
 plasmid series pAGabfB3, plasmid series pIM900, plasmid series pIM950;
 expression in *Aspergillus*, *Trichoderma*, *Bacillus*,
Kluyveromyces lactis, *Saccharomyces cerevisiae*; for
 use in food industry and paper industry

L6 ANSWER 43 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Biotechnology in South East Asia and opportunities for foreign
 investment;
 biotechnology in Thailand, Malaysia and Singapore

L6 ANSWER 44 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Foreign gene expression in yeast: a review;
 recombinant protein gene expression in *Saccharomyces cerevisiae*

L6 ANSWER 45 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Whole glucan particles with increased resistance to beta-1,3-glucanase;
 isolation from e.g. mutant *Saccharomyces cerevisiae*,
Schizosaccharomyces pombe, etc.; use as food stabilizer or thickener

L6 ANSWER 46 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Fungicide agents PF-101, PF-102 and degradation products;
Paecilomyces sp. fungicide PF-101 and PF-102 and degradation with
Pseudomonas sp. polygalactosamine-hydrolase; pesticide

L6 ANSWER 47 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Current and potential food and non-food applications of fructans;
 plant and microbial inulin and levan production, conversion and
 application; review (conference paper)

L6 ANSWER 48 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Expression of synthetic monellin-like protein;
 sweetener gene cloning in *Saccharomyces cerevisiae*; vector
 construction with hybrid transcription initiation region; DNA sequence

L6 ANSWER 49 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Thaumatin II - a palatability protein;
 gene cloning and expression in bacterium, yeast, hairy root culture,
 transgenic plant e.g. potato for use as sweetener, feed-additive;
 propagation

L6 ANSWER 50 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Genetic engineering in flavor research;
 products, processes and raw materials (conference paper)

L6 ANSWER 51 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI DNA sequence encoding monellin-type peptide sweetener;
 for use in beverages, food, etc. or expression in plants for increased
 sweetness in fruit, etc.

L6 ANSWER 52 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Production of growth promoting factor for *Bifidobacterium* spp. (*bifidus*)

factor);

by contacting lactose with resting cells of yeast strain producing galacto-oligosaccharides

- L6 ANSWER 53 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Kluyveromyces as a host for heterologous gene expression;
production and recovery of beta-galactosidase and chymosin from
large-scale Kluyveromyces lactis fermentation (conference abstract)
- L6 ANSWER 54 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI New recombinant vector coding for peptide with alpha-galactosidase
activity;
useful for reducing the galactose content of galactomannans to give
products useful as thickeners etc.
- L6 ANSWER 55 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Lactose hydrolysis in an enzymatic membrane reactor;
whey permeate hydrolysis using Kluyveromyces lactis
beta-galactosidase; enzyme recovery by ultrafiltration
- L6 ANSWER 56 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Will a recombinant DNA yeast be able to solve whey disposal
problems-query;
potential ethanol and single cell protein production using recombinant
Saccharomyces cerevisiae
- L6 ANSWER 57 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI The yeast Kluyveromyces lactis as an efficient host for heterologous gene
expression;
e.g. prochymosin, human serum albumin and phospholipase-A2 production
and protein secretion; a review
- L6 ANSWER 58 OF 238 AGRICOLA Compiled and distributed by the National
Agricultural Library of the Department of Agriculture of the United States
of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 5
TI Temperature abuse initiating yeast growth in yoghurt.
- L6 ANSWER 59 OF 238 AGRICOLA Compiled and distributed by the National
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of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 6
TI Evaluation of Kluyveromyces marxianus as a source of yeast autolysates.
- L6 ANSWER 60 OF 238 AGRICOLA Compiled and distributed by the National
Agricultural Library of the Department of Agriculture of the United States
of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 8
TI Lactobacillus plantarum MiLAB 393 produces the antifungal cyclic
dipeptides cyclo(L-Phe-L-Pro) and cyclo(L-Phe-trans-4-OH-L-Pro) and
3-phenyllactic acid.
- L6 ANSWER 61 OF 238 AGRICOLA Compiled and distributed by the National
Agricultural Library of the Department of Agriculture of the United States
of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 11
TI L-methionine degradation potentialities of cheese-ripening microorganisms.
- L6 ANSWER 62 OF 238 AGRICOLA Compiled and distributed by the National
Agricultural Library of the Department of Agriculture of the United States
of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 15
TI Spoilage yeasts in foods and beverages: characterisation and ecology for
improved diagnosis and control.

L6 ANSWER 63 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN DUPLICATE 17

TI A colorimetric technique for detecting trichothecenes and assessing relative potencies.

L6 ANSWER 64 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN DUPLICATE 18

TI A differential medium for the isolation of *Kluyveromyces marxianus* and *Kluyveromyces lactis* from dairy products.

L6 ANSWER 65 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN DUPLICATE 22

TI The effect of pH, sodium chloride, sucrose, sorbate and benzoate on the growth of food spoilage yeasts.

L6 ANSWER 66 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN DUPLICATE 39

TI Effective reduction of lactose maldigestion in preschool children by direct addition of beta-galactosidases to milk at mealtime.

L6 ANSWER 67 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN DUPLICATE 40

TI Effective in vivo hydrolysis of milk lactose by beta-galactosidases in the presence of solid foods.

L6 ANSWER 68 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN

TI Production of bioingredients from *Kluyveromyces marxianus* grown on whey: an alternative.

L6 ANSWER 69 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 2

TI Purification and characterization of a serine carboxypeptidase from *Kluyveromyces marxianus*

L6 ANSWER 70 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 3

TI Evaluation of *Kluyveromyces marxianus* FII 510700 grown on a lactose-based medium as a source of a natural bioemulsifier

L6 ANSWER 71 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 14

TI A chromogenic medium for the detection of yeasts with β -galactosidase and β -glucosidase activities from intermediate moisture foods

L6 ANSWER 72 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 25

TI Incubation at low temperatures increases biomass yield in yeasts isolated from cold environments

L6 ANSWER 73 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 32

TI Cloning and sequencing of the URA3 gene of *Kluyveromyces marxianus* CBS 6556

L6 ANSWER 74 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 38

TI Utilization of salt whey for the production of yeast protein

L6 ANSWER 75 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Cerebroside-containing yeast and health food

L6 ANSWER 76 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Enzymic crosslinking of fungal protein for food use

L6 ANSWER 77 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Concentration of nonprotein nitrogenous substance L-carnitine of milk origin, L-carnitine concentrates, and their use

L6 ANSWER 78 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Production of volatile compounds by cheese-ripening yeasts: requirement for a methanethiol donor for S-methyl thioacetate synthesis by *Kluyveromyces lactis*

L6 ANSWER 79 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Antimicrobial activity of phenolic extracts from virgin olive oil

L6 ANSWER 80 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Identification of yeasts present in sour fermented foods and fodders

L6 ANSWER 81 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Nutritional profile of food yeast *Kluyveromyces fragilis* biomass grown on whey

L6 ANSWER 82 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Whey - an alternative raw material for food yeast production

L6 ANSWER 83 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Hypoglycemic food containing carbohydrate-degrading enzymes, oligosaccharides, and dietary fibers

L6 ANSWER 84 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Identification of yeasts present in sour fermented foods and fodders

L6 ANSWER 85 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Endosulfan degrading yeast isolated from food industry effluents and their role in environmental cleanup

L6 ANSWER 86 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Characterization of the yeast population in low water activity foods

L6 ANSWER 87 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Comparison of dichloran 18% glycerol (DG18) agar with general purpose mycological media for enumerating food spoilage yeasts

L6 ANSWER 88 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Inhibition of food spoilage yeasts and aflatoxigenic moulds by monoterpenes of the spice *Aframomum danielli*

L6 ANSWER 89 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Carbohydrates of cell walls of yeast used in food and feed

L6 ANSWER 90 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Some biochemical changes during fermentation of food yeast *Kluyveromyces fragilis* in whey

L6 ANSWER 91 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Isolation of URA5 gene from *Kluyveromyces lactis* and its use as selective marker for transformation

L6 ANSWER 92 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Preparation of frozen fermented foods using anti-freeze polypeptide-expressing microorganisms

L6 ANSWER 93 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Strain of *Saccharomyces lactis* for preparation of strong drink based on whey

L6 ANSWER 94 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Production of feta cheese with fermentation-produced chymosin from *Kluyveromyces lactis*

L6 ANSWER 95 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Food materials from chicory root inulin

L6 ANSWER 96 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Biological treatment of kitchen sewage effluents using enzymes

L6 ANSWER 97 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI A promoter from a *Kluyveromyces lactis* gene and its use in the expression of foreign genes in yeasts

L6 ANSWER 98 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Recombinant enzyme for use in the food industry

L6 ANSWER 99 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Foods and beverages containing low-molecular-weight pectic acid

L6 ANSWER 100 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Pectinase manufacture with *Saccharomyces* for preparation of low molecular weight pectin for food and drink

L6 ANSWER 101 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Microbial processing of whey

L6 ANSWER 102 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Processing of cacao fruits and use as food materials

L6 ANSWER 103 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Direct food substances affirmed as generally recognized as safe; chymosin enzyme preparation derived from genetically modified *Kluyveromyces marxianus* (Hansen) Van Der Walt variety *lactis* (Dombrowski) Johannsen et Van Der Walt

L6 ANSWER 104 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Production of proteins and β -galactosidase from yeasts

L6 ANSWER 105 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Identification of volatile flavor constituents produced by *Kluyveromyces lactis*, *Ceratocystis moniliformis* and *Sporobolomyces odoratus*

L6 ANSWER 106 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Chemical composition of yeast biomass

L6 ANSWER 107 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI α -Factor leader-directed secretion of heterologous proteins from yeast

L6 ANSWER 108 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Texturing of protein-rich foods with glutaminase-containing recombinant microorganisms

L6 ANSWER 109 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Anti-yeasts antibodies capable of recognizing several yeasts or molds, hybrid cell lines producing such antibiotics, their preparation, kits containing them, and their use in the detection of yeasts or molds

L6 ANSWER 110 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Process for producing a proteinaceous product as food supplement

L6 ANSWER 111 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI A note on estimation of food spoilage yeasts by measurement of adenosine triphosphate (ATP) after growth at various temperatures

L6 ANSWER 112 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Direct **food** substances affirmed as generally recognized as safe; lactase enzyme preparation from **Kluyveromyces lactis**

L6 ANSWER 113 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Preparation and properties of **Kluyveromyces lactis** β -galactosidase and its application in **food** industry

L6 ANSWER 114 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Industrial applications of fiber-entrapped enzymes

L6 ANSWER 115 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
 TI Conversion of whey solids to an edible yeast cell mass

L6 ANSWER 116 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 DUPLICATE 13
 TI Antimicrobial activity of a 14-residue synthetic peptide against foodborne microorganisms.

L6 ANSWER 117 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 DUPLICATE 35
 TI ANTIMICROBIAL ACTIVITY OF MICROGARD AGAINST FOOD SPOILAGE AND PATHOGENIC MICROORGANISMS.

L6 ANSWER 118 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 DUPLICATE 42
 TI PRODUCTION OF PROTEINS FROM YEAST CELLS CURRENT TRENDS OF INDUSTRIAL RESIDUE USE.

L6 ANSWER 119 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI Functional genetics of industrial yeasts.

L6 ANSWER 120 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI Degradation of natural phosphorylated compounds and added polyphosphates in milk by *Pseudomonas fluorescens* CECT378, *Lactococcus lactis* CECT539, and *Kluyveromyces marxianus* CECT10584.

L6 ANSWER 121 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI Performance of mycological media in enumerating desiccated food spoilage yeasts: An interlaboratory study.

L6 ANSWER 122 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI The role of olive oil in the preservation of yogurt cheese (labneh anbaris).

L6 ANSWER 123 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI The isolation and identification of yeasts obtained during the manufacture and ripening of Cheddar cheese.

L6 ANSWER 124 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI YEASTS.

L6 ANSWER 125 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI PRODUCTION OF YEAST POLYGALACTURONASE ON DAIRY WASTES.

L6 ANSWER 126 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI SINGLE CELL PROTEIN PRODUCTION FROM BEET PULP BY MIXED CULTURE.

L6 ANSWER 127 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
 TI EFFECT OF TREATMENTS ON AEROBICALLY AND ANAEROBICALLY GROWN OR STARVED

YEAST CELL IN DIFFERENT PH MENSTRUA.

- L6 ANSWER 128 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI PURIFICATION OF **FOOD** GRADE PECTINASE FROM **KLUYVEROMYCES**
-**MARXIANUS**.
- L6 ANSWER 129 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI MICROBIAL EXTRACTION OF BEET PULP PECTIN.
- L6 ANSWER 130 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI AMMONIUM BICARBONATE INHIBITION OF MYCOTOXIGENIC FUNGI AND SPOILAGE
YEASTS.
- L6 ANSWER 131 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI SENSORY EVALUATION OF TRANSGENIC SOLANUM-TUBEROSUM PRODUCING R THAUMATIN
II.
- L6 ANSWER 132 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI COMPARISON OF CHEDDAR CHEESE MADE WITH A RECOMBINANT CALF CHYMOSIN AND
WITH STANDARD CALF RENNET.
- L6 ANSWER 133 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI STUDIES ON BETA GALACTOSIDASE PRODUCTION IN TRANSIENT OPERATION CULTURES.
- L6 ANSWER 134 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI COMPARISON OF ACID AND NEUTRAL LACTASES FOR BATCH HYDROLYSIS OF LACTOSE IN
WHEY.
- L6 ANSWER 135 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI TOXINS OF WILD CANDIDA KILLER YEAST WITH A NOVEL KILLER PROPERTY.
- L6 ANSWER 136 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI THE INFLUENCE OF SODIUM CHLORIDE ON THE ACTIVITY OF YEAST IN THE
PRODUCTION OF SINGLE CELL PROTEIN IN WHEY PERMEATE.
- L6 ANSWER 137 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI ETHANOLIC FERMENTATION IN WHEY AND WHEY-MOLASSES MIXTURES I. INFLUENCE OF
CONCENTRATION AND TYPE OF WHEY ON THE RATE OF FERMENTATION.
- L6 ANSWER 138 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI CHARACTERIZATION OF RENNET PREPARATIONS PRODUCED BY GENETIC ENGINEERING IN
COMPARISON TO CALF RENNET 2. RESULTS.
- L6 ANSWER 139 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI THE PRODUCTION OF SINGLE-CELL PROTEIN FROM WHEY.
- L6 ANSWER 140 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI THE INFLUENCE OF FERMENTATION CONDITIONS ON ETHANOL YIELDS FROM WHEY
PERMEATE.
- L6 ANSWER 141 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI PROCESS FOR THE MANUFACTURE OF A NATURALLY CARBONATED BEVERAGE US
PATENT-4579739. APRIL 1 1986.
- L6 ANSWER 142 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI FORMATION OF OLIGOSACCHARIDES DURING HYDROLYSIS OF LACTOSE IN MILK USING
BETA GALACTOSIDASE FROM BACILLUS-CIRCULANS.
- L6 ANSWER 143 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI New Kluyveromyces lactis DNA sequence, useful for expressing genes
encoding proteins of interest in the industrial enzyme, pharmaceutical or
foodstuff sectors.
- L6 ANSWER 144 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Ruminant feed composition for improving protein and amino acid

utilization.

- L6 ANSWER 145 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Composition for flavoring cheese, especially soft cheese, based on freeze dried microorganisms.
- L6 ANSWER 146 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Mfg. fermented drink of medicinal carrot essence - by adding protein hydrolysed whey powder to the essence to enhance aroma and remove bitterness.
- L6 ANSWER 147 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Nutritious fermented drink - produced from mixture containing wheat germ juice and symbiotically fermented.
- L6 ANSWER 148 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI A fermented **drink** and method of production from wheat germ-juice - comprising fermentation with **kluyveromyces lactis** or lactic acid bacterium and ethyl alcohol.
- L6 ANSWER 149 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 20
TI Production of bioingredients from Kluyveromyces marxianus grown on whey: An alternative
- L6 ANSWER 150 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 23
TI Evaluation of the Biolog system for the identification of food and beverage yeasts
- L6 ANSWER 151 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 26
TI Multiple isolations of Kluyveromyces lactis from oral cavity of HIV-infected patients
- L6 ANSWER 152 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 33
TI THE YEAST KLUYVEROMYCES-LACTIS AS AN EFFICIENT HOST FOR HETEROLOGOUS GENE-EXPRESSION
- L6 ANSWER 153 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI NMR conformation of an alkali-insoluble glucan from Kluyveromyces marxianus cultivated on a lactose-based medium
- L6 ANSWER 154 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI Ripening of Harzer Kase
- L6 ANSWER 155 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI High-temperature alcoholic fermentation of whey using Kluyveromyces marxianus IMB3 yeast immobilized on delignified cellulosic material
- L6 ANSWER 156 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI Optimisation of inulinase production by Kluyveromyces bulgaricus
- L6 ANSWER 157 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI The use of microbial beta-galactosidases to reduce lactose content in milk and dairy products.
- L6 ANSWER 158 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI GENETIC-ENGINEERING TECHNIQUES IN FOOD MICROBIOLOGY AND ENZYMOLOGY
- L6 ANSWER 159 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Beta-Galactosidase from **Kluyveromyces lactis** immobilized on to thiol-sulfinate-thiol-sulfonate supports for lactose hydrolysis in milk and dairy by-products. RESEARCH ARTICLE;

KLUYVEROMYCES LACTIS; CONTAMINANT; FUNGUS; ENZYMOLOGY;
FOODS; DAIRY BY-PRODUCTS; LACTOSE; HYDROLYSIS; MILK; **FOOD**
 CONTAMINATION; BETA-GALACTOSIDASE; EC 3.2.1.23;
 THIOLSULFINATE. THIOLSULFONATE SUPPORTS; **FOOD** INDUSTRY

- L6 ANSWER 160 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
 TI Survival of undesirable micro-organisms in fruit yoghurts during storage at different temperatures.
- L6 ANSWER 161 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
 TI Formation of oligosaccharides from whey UF-permeate by enzymatic hydrolysis: Analysis of factors.
- L6 ANSWER 162 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
 TI Sucrose-supplemented distillery spent wash as a medium for production of ethanol at 45 degrees C by free and alginate-immobilized preparations of *Kluyveromyces marxianus* IMB3.
- L6 ANSWER 163 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
 TI The effect of pH, sodium chloride, sucrose, sorbate and benzoate on the growth of food spoilage yeasts.
- L6 ANSWER 164 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
 TI The reduction of BOD and production of biomass from acid whey by *Kluyveromyces marxianus*.
- L6 ANSWER 165 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
 TI Direct **food** substances affirmed as generally recognized as safe; chymosin enzyme preparation derived from genetically modified *Kluyveromyces marxianus* (Hansen) Van Der Walt variety lactis (Dombrowski) Johannsen et Van Der Walt.
- L6 ANSWER 166 OF 238 DISSABS COPYRIGHT (C) 2004 ProQuest Information and Learning Company; All Rights Reserved on STN
 TI SYNTHETIC ANTIMICROBIAL PEPTIDE: POTENTIAL APPLICATION IN FOODS AND FOOD PACKAGING MATERIALS (MODIFIED POLYSTYRENE)
- L6 ANSWER 167 OF 238 DISSABS COPYRIGHT (C) 2004 ProQuest Information and Learning Company; All Rights Reserved on STN
 TI PRODUCTION AND PROPERTIES OF THE ALKALI-SOLUBLE GLUCAN OF THE CELL WALL OF *KLUYVEROMYCES MARXIANUS* (GLUCAN)
- L6 ANSWER 168 OF 238 DISSABS COPYRIGHT (C) 2004 ProQuest Information and Learning Company; All Rights Reserved on STN
 TI GROWTH, METABOLIC AND ULTRASTRUCTURAL PROPERTIES OF **FOOD** SPOILAGE YEASTS CULTURED UNDER DIFFERENT ENVIRONMENTAL CONDITIONS (DEBARYOMYCES HANSENII, YARROWIA LIPOLYTICA, **KLUYVEROMYCES MARXIANUS**, ZYGOSACCHAROMYCES, KLOECKERA APICULATA, SACCHAROMYCES CEREVISIAE, PICHIA MEMBRANAEFACIENS)
- L6 ANSWER 169 OF 238 DISSABS COPYRIGHT (C) 2004 ProQuest Information and Learning Company; All Rights Reserved on STN
 TI ENZYME PRODUCTION BY A LACTOSE-FERMENTING YEAST FROM **FOOD** PROCESSING WASTES (**KLUYVEROMYCES MARXIANUS**)
- L6 ANSWER 170 OF 238 DISSABS COPYRIGHT (C) 2004 ProQuest Information and Learning Company; All Rights Reserved on STN
 TI STUDIES ON THE ION-EXCHANGE OF PECTINASE (POLYGALACTURONASES, *KLUYVEROMYCES MARXIANUS*)
- L6 ANSWER 171 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE
 TI Beta-galactosidase from *Kluyveromyces lactis* cell disruption and enzyme immobilisation using a cellulose-gelatin carrier system.
- L6 ANSWER 172 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE

TI Immobilization of beta-galactosidase on graphite surface by glutaraldehyde.

L6 ANSWER 173 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE
TI Evaluation of the Biolog system for the identification of food and beverage yeasts.

L6 ANSWER 174 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE
TI Effect of fir and pine essential oils on some ripening microorganisms.

L6 ANSWER 175 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI *Kluyveromyces lactis* maltase/maltose permease bi-directional promoter and use thereof.

L6 ANSWER 176 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Survival of dairy-associated yeasts in yoghurt and yoghurt-related products.

L6 ANSWER 177 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Sensory and instrumental flavour analyses of cheese curd cocultured with selected yeast and bacteria.

L6 ANSWER 178 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Bacteriocin production process by a mixed culture system.

L6 ANSWER 179 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI The production of a powdered skim lactose free milk by fermentation using *Kluyveromyces marxianus* cells.

L6 ANSWER 180 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Bacteria.

L6 ANSWER 181 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI *Lactobacillus coryniformis* subsp. *coryniformis* strain Si3 produces a broad-spectrum proteinaceous antifungal compound.

L6 ANSWER 182 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Yeasts - a technological tool for the use of cheesemakers.

L6 ANSWER 183 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Microbial interactions in cheeses.

L6 ANSWER 184 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Phenotypic and genotypic identification of yeasts from cheese.

L6 ANSWER 185 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Production of lysozyme-enriched biomass from cheese industry by-products.

L6 ANSWER 186 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Influence of additives on high pressure stability of beta-galactosidase from *Kluyveromyces lactis* and invertase from *Saccharomyces cerevisiae*.

L6 ANSWER 187 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Induction and repair of sublethal injury in food spoilage yeasts.

L6 ANSWER 188 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Enzymatic production of ribonucleotides from autolysates of *Kluyveromyces marxianus* grown on whey.

L6 ANSWER 189 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI *Kluyveromyces lactis* immobilization on corn grits for milk whey lactose hydrolysis.

L6 ANSWER 190 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Preparation and characterization of whey protein hydrolysates:

applications in industrial whey bioconversion processes.

- L6 ANSWER 191 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Production of polygalacturonases from *Kluyveromyces marxianus*
fermentation: preliminary process design and economics.
- L6 ANSWER 192 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Safety evaluation of food enzymes from genetically engineered organisms.
- L6 ANSWER 193 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Annual report, 1990.
- L6 ANSWER 194 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Plugbug: a new concept in industrial heterologous gene expression.
- L6 ANSWER 195 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Two-dimensional electrophoretic analysis of endopolygalacturonases
produced by *Kluyveromyces marxianus*.
- L6 ANSWER 196 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Yeast extract food flavour.
- L6 ANSWER 197 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI A process for the manufacture of a naturally carbonated beverage.
- L6 ANSWER 198 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Process for obtaining and using a culture medium in order to detect
differentially and to number *Kluyveromyces marxianus*
food contaminants.
- L6 ANSWER 199 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI *Kluyveromyces lactis* maltase/maltose permease bi-directional promoter.
- L6 ANSWER 200 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Use of waste Chinese cabbage as a substrate for yeast biomass production.
- L6 ANSWER 201 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Effect of physico-chemical conditions and yeast enrichment on Punjabi
warri fermentation.
- L6 ANSWER 202 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Safety evaluation of a lactase enzyme preparation derived from
Kluyveromyces lactis.
- L6 ANSWER 203 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI The use of the replicating pDblet plasmid as a cloning vector with
enhanced stability in *Kluyveromyces marxianus*.
- L6 ANSWER 204 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Endo-xylogalacturonan hydrolase, a novel pectinolytic enzyme.
- L6 ANSWER 205 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Production of aroma compounds by *Geotrichum candidum* on waste bread crumb.
- L6 ANSWER 206 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Free radical-mediated lipid peroxidation induced by T-2 toxin in yeast
(*Kluyveromyces marxianus*).
- L6 ANSWER 207 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Evidence that sorbic acid does not inhibit yeast as a classic 'weak acid
preservative'.
- L6 ANSWER 208 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Formation of oligosaccharides from whey UF-permeate by enzymatic
hydrolysis - analysis of factors.

L6 ANSWER 209 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Growth, metabolic and ultrastructural properties of food spoilage yeasts cultured under different environmental conditions.

L6 ANSWER 210 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI An investigation into the use of the spinning cone column for in situ ethanol removal from a yeast broth.

L6 ANSWER 211 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI The gene scene.

L6 ANSWER 212 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Volatile metabolites produced by *Kluyveromyces lactis* and their changes during fermentation.

L6 ANSWER 213 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [Cheese - the 'obstacle race' of chymosin from the lawyer's point of view.]
 Alles Kaese - der 'Huerdenlauf' des Chymosins aus anwaltlicher Sicht.

L6 ANSWER 214 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI *Kluyveromyces lactis* immobilization on corn grits for milk whey lactose hydrolysis.

L6 ANSWER 215 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Microbial flora and some chemical properties of ersho, a starter for teff (*Eragrostis tef*) fermentation.

L6 ANSWER 216 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Cultured milk products for weaned and lactose-intolerant infants.

L6 ANSWER 217 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [The Compal process. Producing yeast biomass from whey.]

L6 ANSWER 218 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [Production of chymosin with the yeast *Kluyveromyces lactis*.]

L6 ANSWER 219 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Isolation and nucleotide sequence of *Hansenula anomala* URA3 gene encoding orotidine-5'-phosphate decarboxylase.

L6 ANSWER 220 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Toxicological evaluation of certain food additives and contaminants.
 Series: 28.

L6 ANSWER 221 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [Utilization of microorganisms expressing the transglutaminase gene and their use for texturing of protein media.]

L6 ANSWER 222 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI A survey of the microbiological quality of Brie and Camembert cheese.

L6 ANSWER 223 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Thermotolerant single cell protein production by *Kluyveromyces marxianus* var. *marxianus*.

L6 ANSWER 224 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Natural flavours production: a biotechnological approach.

L6 ANSWER 225 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [New US decisions for 1984 on food additives.]
 Neue US-amerikanische Bestimmungen des Jahres 1984 ueber Lebensmittelzusatzstoffe.

L6 ANSWER 226 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Seventy-ninth annual meeting of the American Dairy Science Association.

L6 ANSWER 227 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Formation of extracellular polygalacturonase and pectinmethylesterase activities by fungi and yeasts.

L6 ANSWER 228 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [Lactose hydrolysis of whey.]
 Laktose-Hydrolyse von Molke.

L6 ANSWER 229 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI Uses for whey powder.

L6 ANSWER 230 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [An example of biotechnology: production and improved utilization of lactic yeasts.]

L6 ANSWER 231 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [Yeasts grown in deproteinized whey.]

L6 ANSWER 232 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
 TI [Use of lactic yeasts in confectionery and bread.]

L6 ANSWER 233 OF 238 IFIPAT COPYRIGHT 2004 IFI on STN
 TI FOOD-GRADE VECTOR SUITABLE FOR TRANSFORMING A FOOD-GRADE HOST CELL USE OF SAID VECTOR FOR TRANSFORMING FOOD-GRADE HOST CELLS AND USE OF SAID TRANSFORMED CELLS IN BIOTRANSFORMATION PROCESSES; TRANSFORMING AND REPLICATION OF GENES

L6 ANSWER 234 OF 238 IFIPAT COPYRIGHT 2004 IFI on STN
 TI ENHANCING THE FLAVOR OF PROTEIN PRODUCTS DERIVED FROM MICROORGANISMS; ANAEROBIC FERMENTATION OF SUGAR TO ALCOHOL; AEROBIC CARBOXYLIC ACID CONVERSION OF ADDED N-PROPANOL, N-BUTANOL AND/OR N-HEXANOL; DRYING; BUTTER OR CHEESE FLAVORS

L6 ANSWER 235 OF 238 IFIPAT COPYRIGHT 2004 IFI on STN
 TI POLLEN SUBSTITUTE FOR USE IN APICULTURE; LACTIC YEASTS, VEGETABLE PROTEINS, POWDERED EGGS

L6 ANSWER 236 OF 238 LIFESCI COPYRIGHT 2004 CSA on STN
 TI Amino acid and mineral profile of yeast biomass produced from fermentation of cheddar whey permeate.

L6 ANSWER 237 OF 238 LIFESCI COPYRIGHT 2004 CSA on STN
 TI Microbial synthesis of the sweet-tasting plant protein thaumatin.

L6 ANSWER 238 OF 238 TOXCENTER COPYRIGHT 2004 ACS on STN
 TI Biological treatment of kitchen sewage effluents using enzymes

=> D TI BIB HIT AB 22,48,149,150

L6 ANSWER 22 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
 TI Non-conventional yeasts;
 yeast, e.g. *Schwanniomyces occidentalis*, **Kluyveromyces**
 lactis, *Saccharomyces cerevisiae* characterization and
 applications, e.g. food, beverage, surfactant and ethanol
 preparation; a review

AN 2002-05455 BIOTECHDS
 TI Non-conventional yeasts;
 yeast, e.g. *Schwanniomyces occidentalis*, **Kluyveromyces**
 lactis, *Saccharomyces cerevisiae* characterization and
 applications, e.g. food, beverage, surfactant and ethanol
 preparation; a review

AU SPENCER JFT; DE SPENCER ALR; LALUCE C
CS PROIMI; UNESP
LO Spencer JFT, PROIMI, Avda Belgrano and Pje Caseros T4001 MVB, San Miguel
De Tucuman, Tucuman, Argentina
SO APPLIED MICROBIOLOGY AND BIOTECHNOLOGY; (2002) 58, 2, 147-156 ISSN:
0175-7598
DT Journal
LA English
TI Non-conventional yeasts;
yeast, e.g. *Schwanniomyces occidentalis*, *Kluyveromyces*
lactis, *Saccharomyces cerevisiae* characterization and
applications, e.g. food, beverage, surfactant and ethanol
preparation; a review

AB AUTHOR ABSTRACT - In the beginning there was yeast, and it raised bread,
brewed beer, and made wine. After many not days but centuries and even
millenia later, it was named *Saccharomyces cerevisiae*. After more years
and centuries there was another yeast, and it was named
Schizo-saccharomyces pombe; now there were twostars in the yeast heaven.
In only a few more years there were other yeasts, and then more, and
more, and more. The era of the non-conventional yeasts had begun. (10
pages)

L6 ANSWER 48 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Expression of synthetic monellin-like protein;
sweetener gene cloning in *Saccharomyces cerevisiae*; vector
construction with hybrid transcription initiation region; DNA sequence

AN 1990-13121 BIOTECHDS
TI Expression of synthetic monellin-like protein;
sweetener gene cloning in *Saccharomyces cerevisiae*; vector
construction with hybrid transcription initiation region; DNA sequence

PA Lucky; Lucky-Biotech
PI WO 9007580 12 Jul 1990
AI WO 1989-KR13 29 Dec 1989
PRAI US 1988-291456 29 Dec 1988
DT Patent
LA English
OS WPI: 1990-239050 [31]
AB Preparation of a protein sweetener with a protein sequence of monellin-A
and monellin-B subunits with at least 1 substitution and a bridge joining
the subunits comprises: growth in nutrient culture medium of
Saccharomyces cerevisiae cells containing an expression DNA cassette,
comprising a transcription initiation region with a 5'-domain from a
galactose-inducible gene and a 3' domain of an initiation region (e.g.
from a yeast glyceraldehyde-3-phosphate-dehydrogenase (EC-1.2.1.12)
gene), an open reading frame encoding the sweetener protein, regulated by
a *Kluyveromyces lactis* killer toxin signal peptide
sequence and a Lys-Arg processing signal sequence, and a transcription
termination region; and isolation of the processed and secreted product
from the culture medium. A recombinant yeast host cell, the DNA
expression construct and a vector containing the construct are also
claimed. The use of a yeast expression system allows production of the
protein in high yields and in an active conformation, and the hybrid
transcription initiation region enhances activity of the 3'-domain. The
sweetener is useful in foods and pharmaceuticals. (23pp)

AB Preparation of a protein sweetener with a protein sequence of monellin-A
and monellin-B subunits with at least 1 substitution and a bridge joining
the subunits comprises: growth in nutrient culture medium of
Saccharomyces cerevisiae cells containing an expression DNA cassette,
comprising a transcription initiation region with a 5'-domain from a
galactose-inducible gene and a 3' domain of an initiation region (e.g.
from a yeast glyceraldehyde-3-phosphate-dehydrogenase (EC-1.2.1.12)
gene), an open reading frame encoding the sweetener protein, regulated by
a *Kluyveromyces lactis* killer toxin signal peptide
sequence and a Lys-Arg processing signal sequence, and a transcription
termination region; and isolation of the processed and secreted product

from the culture medium. A recombinant yeast host cell, the DNA expression construct and a vector containing the construct are also claimed. The use of a yeast expression system allows production of the protein in high yields and in an active conformation, and the hybrid transcription initiation region enhances activity of the 3'-domain. The sweetener is useful in **foods** and pharmaceuticals. (23pp)

- L6 ANSWER 149 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 20
- TI Production of bioingredients from *Kluyveromyces marxianus* grown on whey: An alternative
- AN 1998:853084 SCISEARCH
- GA The Genuine Article (R) Number: 134XP
- TI Production of bioingredients from *Kluyveromyces marxianus* grown on whey: An alternative
- AU Belem M A F; Lee B H (Reprint)
- CS MCGILL UNIV, DEPT FOOD SCI & AGR CHEM, 21, 111 LAKESHORE RD, ST ANNE BELLEVUE, PQ H9X 3V9, CANADA (Reprint); MCGILL UNIV, DEPT FOOD SCI & AGR CHEM, ST ANNE BELLEVUE, PQ H9X 3V9, CANADA; AGR & AGRI FOOD CANADA, CTR FOOD RES & DEV, ST HYACINTHE, PQ J2S 8E3, CANADA
- CYA CANADA
- SO CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, (3 NOV 1998) Vol. 38, No. 7, pp. 565-598.
Publisher: CRC PRESS INC, 2000 CORPORATE BLVD NW, JOURNALS CUSTOMER SERVICE, BOCA RATON, FL 33431.
ISSN: 1040-8398.
- DT General Review; Journal
- FS AGRI
- LA English
- REC Reference Count: 113
ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS
- AB Whey waste is a major problem for the dairy industry. Finding alternative means to reduce its pollution potential and produce high value-added bioingredients has been attempted by many researchers. ***Kluyveromyces marxianus*** var. *marxianus* is a dairy yeast that produces beta-galactosidase, allowing for whey fermentation. Also, *K. marxianus* has been proposed as a source of: (1) oligonucleotides, used as flavor enhancers in food products; (2) oligosaccharides, used as prebiotics to stimulate the growth of *Bifidobacterium* sp. in the animal and human intestines; and (3) oligopeptides, immunostimulators added to dairy products that are released in the wort after whey protein proteolysis. Fed-batch fermentation can be used as an alternative process to avoid increases in lactose concentration and prevent the catabolite repression of the respiratory enzyme synthesis during aerobic fermentation, thus allowing for high biomass yields. The relevance of these factors on yeast fermentation of whey is summarized in this critical review.
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- L6 ANSWER 150 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE

23

TI Evaluation of the Biolog system for the identification of food and
beverage yeasts
AN 97:479639 SCISEARCH
GA The Genuine Article (R) Number: XF093
TI Evaluation of the Biolog system for the identification of food and
beverage yeasts
AU Praphailong W; VanGestel M; Fleet G H; Heard G M (Reprint)
CS UNIV NEW S WALES, DEPT FOOD SCI & TECHNOL, SYDNEY, NSW 2052, AUSTRALIA
(Reprint); UNIV NEW S WALES, DEPT FOOD SCI & TECHNOL, SYDNEY, NSW 2052,
AUSTRALIA; UNIV NEW S WALES, COOPERAT RES CTR FOOF IND INNOVAT, SYDNEY,
NSW 2052, AUSTRALIA
CYA AUSTRALIA
SO LETTERS IN APPLIED MICROBIOLOGY, (JUN 1997) Vol. 24, No. 6, pp. 455-459.
Publisher: BLACKWELL SCIENCE LTD, OSNEY MEAD, OXFORD, OXON, ENGLAND OX2
OEL.
ISSN: 0266-8254.
DT Article; Journal
FS LIFE; AGRI
LA English
REC Reference Count: 21

ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS

AB The inconvenience of conventional yeast identification methods has
resulted in the development of rapid, commercial systems, mainly for
clinical yeast species, The Biolog system (Biolog Inc., Hayward, CA, USA)
is a new semi-automated, computer-linked technology for rapid
identification of clinical and non-clinical yeasts. The system is based
around a microtitre tray and includes assimilation and oxidation tests.
This paper evaluates the Biolog system for the identification of 21
species (72 strains) of yeasts of food and wine origin. Species
correctly identified included *Saccharomyces cerevisiae*, *Debaryomyces*
hansenii, *Yarrowia lipolytica*, ***Kluyveromyces marxianus***
, *Kloeckera apiculata*, *Dekkera bruxellensis* and *Schizosaccharomyces pombe*.
Zygosaccharomyces bailii and *Zygosaccharomyces rouxii* were identified
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321.91

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